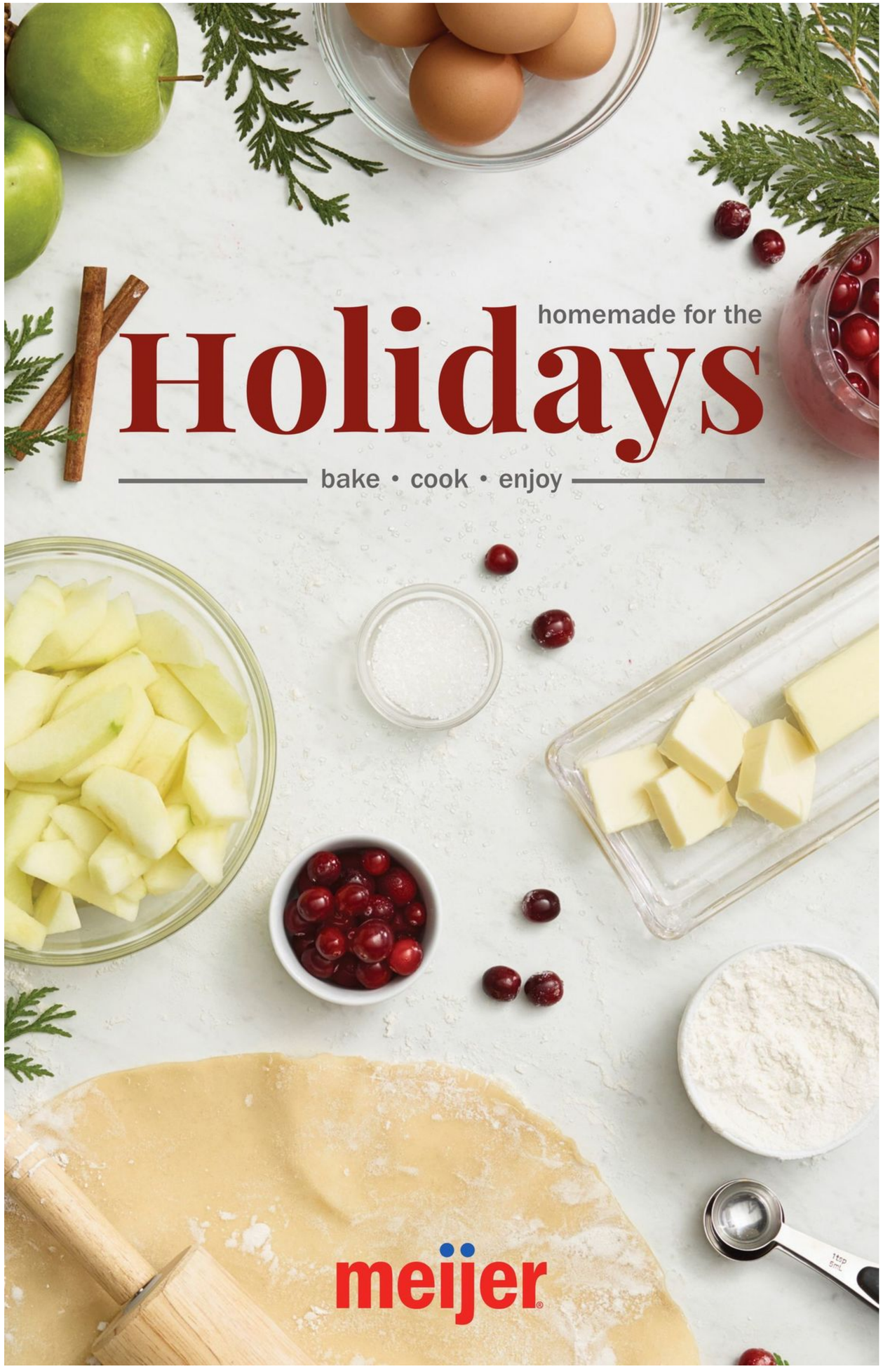
homemade for the
Holidays
bake • cook • enjoy
meijer

Holiday magic starts in the kitchen...

... where you share memories of holidays past and create lots of new ones.

These recipes bring together some old-fashioned goodness and new-fashioned inspiration to make your holiday meals sparkle, whether they're cozy or roomy, relaxed or fancy.

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Happy holidays from our family to yours.

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Christmas Tree Waffles

makes 4 servings

2 cups Waffle mix
1⅓ cups Milk
1 Egg
2 Tbsp Vegetable oil
2 tsp McCormick® All Natural Pure Vanilla Extract
15 drops McCormick® Green Food Color
Confectioners sugar
Mini candy-coated chocolate pieces

shop this recipe

1. Preheat round waffle iron. Spray with no stick cooking spray. Mix all ingredients, except confectioners sugar and candy pieces, until blended.

2. Pour about ⅓ cup of the batter onto center of hot waffle iron. Close lid. Cook about 5 minutes or until no longer steaming. Carefully remove waffle. Repeat with remaining batter.

3. Break each waffle into 4 triangles. Layer 3 triangles on a serving plate to resemble a Christmas tree. Sprinkle with confectioners sugar. Use candy-coated pieces to decorate the tree as ornaments.

Garlic & Rosemary Studded Strip Roast

makes 4-6 servings

- **1 Certified Angus Beef® Strip Roast** (about 4 lbs)
- **3 cloves Garlic, minced**
- **1 tsp Dried rosemary**
- **3 tsp Kosher salt, divided**
- **1 tsp Ground black pepper**
- **1 Tbsp Extra virgin olive oil**
- **10 cloves Garlic, split in half lengthwise**
- **4-5 sprigs Fresh rosemary, cut about 1-inch in length for about 20 pieces**

shop this recipe

1. Mix minced garlic, dried rosemary and 1 tsp salt in small mixing bowl.

Cut approximately 20 slits evenly spaced around roast, about 1-inch deep using a paring knife. Rub mixture evenly all over strip roast and refrigerate overnight.

2. Preheat oven to 450°F. Remove roast from refrigerator and wipe clean with a paper towel. Rub roast with olive oil and season all sides with pepper and remaining salt. Place fat side up in roasting pan fitted with rack.

3. Place roast in oven for 15 minutes. Remove from oven and reduce temperature to 325°F. Insert halved garlic cloves and rosemary sprigs evenly into pre-made slits. Place roast back in oven and continue cooking about 1 hour and 15 minutes for medium doneness (135-140°F).

4. Remove roast from oven, place on cutting board and loosely tent with foil. Allow to rest 15 minutes before slicing roast across the grain.

Honey Dijon Glazed Brussels Sprouts

makes 4-6 servings

- **1 lb Fresh Brussels sprouts, ends and outer leaves removed and cut in half**
- **1 cup Chopped bacon** (uncooked)
- **1½ Tbsp Maille® Honey Dijon Mustard**
- **1½ Tbsp Maple syrup**
- **4 Tbsp Olive oil**
- **½ tsp Salt**
- **⅓ cup Dried cranberries**
- **⅓ cup Toasted pecan pieces** (substitute almonds, walnuts or hazelnuts)

shop this recipe

1. Preheat oven to 450°F.

2. Place the Brussels sprouts and bacon onto a large baking sheet. Drizzle on the Maille® Honey Dijon Mustard, maple syrup and olive oil, and sprinkle on the salt. Use your hands (or a spoon) to gently toss the Brussels sprouts until they're well coated, then spread them out in a single layer. Bake for 17-20 minutes, stirring occasionally, or until the bacon is cooked and the Brussels sprouts are golden and crispy.

3. Transfer to a serving dish and top with the dried cranberries and toasted pecans.

4. Serve immediately.

Thanksgiving Leftover Casserole

makes 6 servings

- **1 lb Cooked chicken breast, shredded**
- **2 cans (15.25 oz ea) No salt added corn kernels, drained**
- **2 Small zucchinis, diced**
- **1 Small green bell pepper, thinly sliced**
- **1 tsp Knorr® Selects Chicken Bouillon**
- **1 cup Hellman's® Avacado Oil with a hint of Lime Mayonnaise Dressing or Hellmann's® Real Mayonnaise** (divided)
- **1 cup Chopped fresh cilantro, divided**

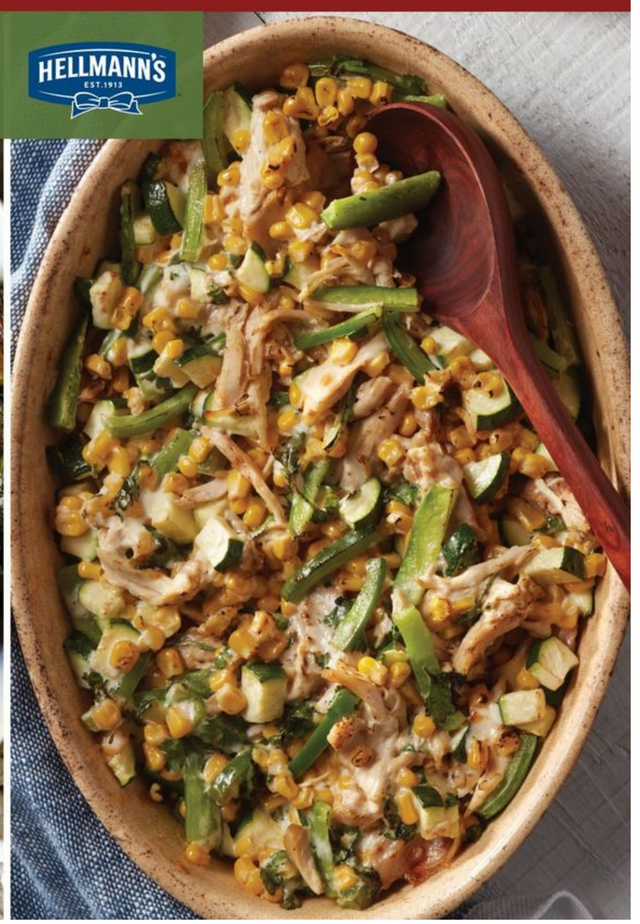
shop this recipe

1. Preheat oven to 400°F

2. Combine chicken, corn, zucchini and bell pepper in shallow 3-qt. baking dish. Sprinkle with Knorr® Selects Chicken Bouillon; toss.

3. Add ½ cup Hellmann's® Avacado Oil with a hint of Lime Mayonnaise Dressing and ½ cup cliantro and toss until coated.

4. Cover baking dish with foil and bake 35-40 minutes or until zucchini and bell pepper are tender. Remove from oven and stir in remaining ½ cup mayonnaise and ½ cup cilantro.



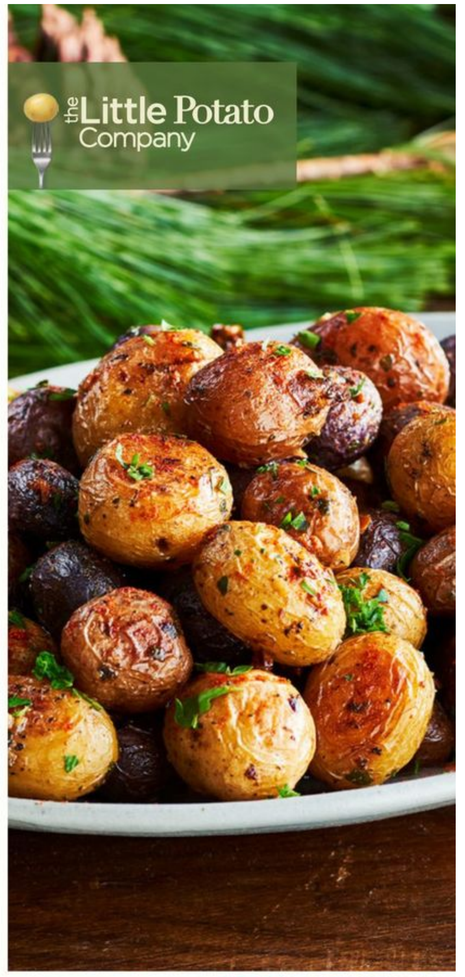
Perfect Garlic Roasted Little Potatoes

makes 8 servings

- **3 lbs Terrific Trio® Little Potatoes**
- **5 cloves Garlic, minced**
- **½ cup Butter, melted**
- **¼ cup Parsley, chopped finely, divided**
- **1 tsp Kosher salt**
- **½ tsp Ground pepper**
- **½ tsp Smoked paprika**

shop this recipe

1. Preheat oven to 375°F.
2. Parboil potatoes for seven minutes. Remove from heat and strain.
3. In a small pan over low heat, allow butter to melt. Remove from heat and add garlic, half of the parsley, salt and pepper. Stir until evenly mixed.
4. Place potatoes on two parchment lined baking sheets and evenly coat with the melted butter mixture. Make sure the potatoes don't touch each other; you want them to become very crispy. Bake for 25 minutes, rotating often.
5. Sprinkle with the remaining parsley and paprika.
6. Serve with a side of your favorite Béarnaise sauce.



Ultra-Creamy Mashed Potatoes

makes 6-8 servings

- **2 cups Swanson® Chicken Broth or Swanson® Organic Chicken Broth or Swanson® Natural Goodness® Chicken Broth**
- **2½ lbs Yukon Gold Potatoes, peeled and cut into 1" pieces** (about 6 cups)
- **½ cup Light cream or half and half**
- **2 Tbsp Butter**

shop this recipe

1. Heat the broth and potatoes in a 3-qt. saucepan over medium-high heat to a boil.
2. Reduce the heat to medium. Cover and cook for 10 min. or until the potatoes are tender. Do not drain.
3. Mash the potato mixture with the cream and butter.

Green Bean Casserole

makes 6-8 servings

- **2 cans** (10.5 oz ea) **Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup**
- **1 cup Milk**
- **2 tsp Soy sauce**
- **¼ tsp Ground black pepper**
- **8 cups Cooked cut green beans**
- **2⅔ cups French's® Crispy Fried Onions**

shop this recipe

1. Stir the soup, milk, soy sauce, black pepper, beans and 1-1/3 cups onions in a 13x9x2-inch baking dish or a 3-qt. casserole.
2. Bake at 350°F for 25 min. or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.
3. Bake for 5 min. or until the onions are golden brown.

Star Berry Cream Puffs

makes 6 puffs

- **1 sheet Pepperidge Farm® Puff Pastry Sheets, thawed** (Each 17.3 oz pkg contains 2 sheets.)
- **1 pkg** (12 oz) **Frozen mixed berries, thawed and well-drained**
- **1 Egg, beaten**
- **1 Tbsp Water**
- **2 Tbsp All-purpose flour**
- **1 Tbsp Coarse sugar crystals**
- **¾ cup Whipped topping** (or more - use as much as you like!)

shop this recipe

1. Set the pastry and berries out to thaw. Heat the oven to 400°F. Line a baking sheet with parchment paper.
2. Beat the egg and water in a small bowl with a fork.
3. Sprinkle the work surface with the flour. Unfold the thawed pastry sheet on the work surface. Using a star-shaped cutter, cut the pastry into 6 (about 4-inch) stars. Place the pastry stars onto the baking sheet. Brush with the egg, then sprinkle with the sugar.
4. Bake for 15 minutes or until the pastries are golden brown. Let the pastries cool on the baking sheet on a wire rack for 10 minutes.
5. Carefully split each pastry into 2 layers. Just before serving, spoon about 2 tablespoons berries onto each bottom pastry layer, then top with about 2 tablespoons whipped topping and a top pastry layer.

White Chocolate Kissed Gingerbread Cookies

makes 20-30 cookies

- **3 cups Flour**
- **2 tsp McCormick® Ground Ginger**
- **1 tsp McCormick® Ground Cinnamon**
- **1 tsp Baking soda**
- **¼ tsp McCormick® Ground Nutmeg**
- **¼ tsp Salt**
- **¾ cup** (1½ sticks) **Butter, softened**
- **¾ cup Firmly packed brown sugar**
- **½ cup Molasses**
- **1 Egg**
- **1 tsp McCormick® All Natural Pure Vanilla Extract**
- **¼ cup Granulated sugar**
- **60 White and milk chocolate swirled kiss-shaped candies**

shop this recipe

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside.

2. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

3. Preheat oven to 350°F.

4. Shape dough into 1-inch balls. Roll in granulated sugar to coat. Place 2 inches apart on ungreased baking sheets.

5. Bake 8-10 minutes or until edges of cookies just begin to brown. Immediately press a chocolate candy into center of each cookie.

6. Remove to wire racks; cool completely. Store cookies in airtight container up to 5 days.

La Lechera® & Chocolate Brownies

makes 12-14 brownies

- **1 cup plus 2 Tbsp** (2½ sticks) **Butter**
- **1 cup plus 2 Tbsp Nestlé® Toll House® Semi-Sweet Chocolate Morsels**
- **3 Large eggs**
- **⅔ cup Nestlé® La Lechera® Sweetened Condensed Milk**
- **¾ cup plus 1 Tbsp All-purpose flour**

shop this recipe

1. Preheat oven to 300°F. Line 10x8-inch baking pan with parchment paper.

2. Microwave butter and morsels in a medium, microwave-safe bowl at HIGH (100%) power for 1 minute; stir. Microwave at additional 10- to 15-second intervals, stirring until smooth. Let cool.

3. Beat eggs and sweetened condensed milk in large mixer bowl. Beat in chocolate mixture. Add flour; mix well. Pour batter into prepared baking pan.

4. Bake 30-35 minutes. Cool completely in pan on a wire rack.

Brownie Cocoa Mugs

makes 12 servings

- **PAM® Original No-Stick Cooking Spray**
- **1 pkg** (18.2 oz) **Duncan Hines® Dark Chocolate Fudge Brownie Mix**
- **⅓ cup Water**
- **⅓ cup Vegetable oil**
- **2 Eggs**
- **⅓ cup Dark chocolate morsels**
- **24 Mini candy canes**
- **Reddi-wip® Original Dairy Whipped Topping**

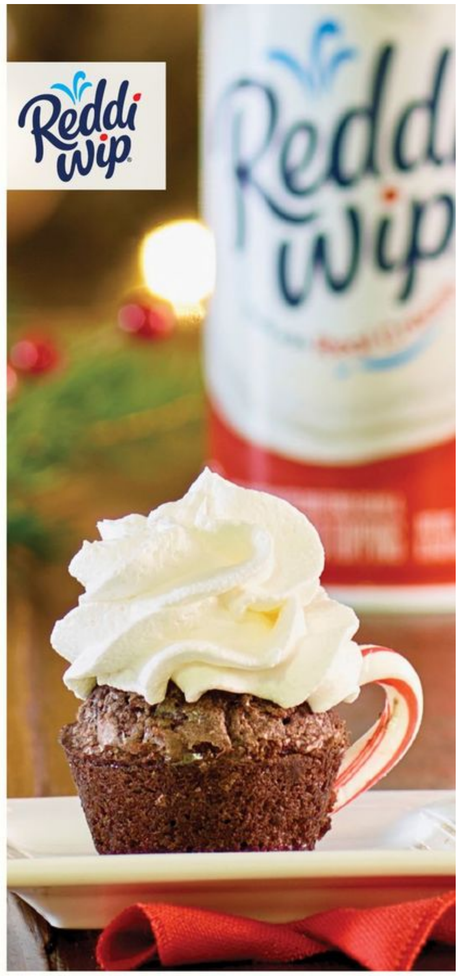
shop this recipe

1. Preheat oven to 350°F. Spray mini muffin tin with cooking spray.

2. Stir together brownie mix, water, oil and eggs in large bowl until blended. Divide batter evenly into 24 mini muffin cups. Bake 20 minutes.

3. Use a small spoon to make a small well in the center of each brownie. Fill hole with 3 or 4 chocolate morsels. Remove to a wire rack to cool slightly. Break candy canes to form handles. Insert handles in the side of each brownie. Top each with Reddi-wip.

4. Serve immediately.



Chocolate-Marshmallow Cookies

makes 34 cookies

- **2 pkgs** (4 oz ea) **Baker's Semi-Sweet Chocolate, divided**
- **¾ cup Butter**
- **1¼ cups Sugar**
- **2 Eggs**
- **1¾ cups Flour**
- **½ tsp Calumet Baking Powder**
- **17 Jet-Puffed Marshmallows, cut in half**
- **3 Tbsp Milk**

shop this recipe

1. Chop 6 oz chocolate; place in medium microwaveable bowl. Add butter. Microwave on HIGH 1 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended. Stir in sugar. Add eggs, 1 at a time, mixing well after each. Add combined flour and baking powder; mix well. (Dough will be very soft.) Refrigerate 2 hours.

2. Heat oven to 350°F. Roll rounded tablespoonfuls of dough into 34 balls, each about 1¼ inches in diameter. Place 2 inches apart on baking sheets sprayed with cooking spray.

3. Bake 8 to 9 min. or until no longer wet and shiny. (Cookies will still be soft.) Immediately top each cookie with marshmallow half, cut-side down. Bake 1 to 2 min. or until marshmallows start to puff. Cool 5 min. on baking sheets; transfer to wire racks. Cool completely.

4. Melt remaining chocolate as directed on package; stir in milk. Drizzle over cookies. Refrigerate 15 min. or until chocolate is firm.

Mandarin Ginger Cream Tart

makes 12 servings

- **1 can** (15 oz) **DOLE® Mandarin Oranges, drained**
- **2 cups Gingersnap cookie crumbs, finely ground** (about 30 cookies)
- **1 Tbsp Packed brown sugar**
- **1 Egg, lightly beaten**
- **4 Tbsp Unsalted butter, melted and cooled slightly**
- **1 box** (4 servings) **JELL-O® Vanilla Instant Pudding**
- **1¾ cups Cold milk**
- **¾ cup COOL WHIP® Whipped Topping, thawed**
- **1 Tbsp Candied ginger, chopped**

shop this recipe

1. Preheat oven to 350°F. Drain mandarin oranges; reserve 12 slices. Chop remaining oranges; set aside. Break up gingersnap cookies in a food processor and process until finely ground.

2. Combine gingersnap crumbs, brown sugar, egg and melted butter in bowl; combine well. Form crust in a 9-inch tart pan with removable bottom. Freeze 15 minutes; remove from the freezer, puncture bottom of the crust with a fork. Line bottom of tart with parchment or foil, fill with pie weights.

3. Bake 15 minutes on baking sheet. Remove from oven; allow to cool completely on a wire rack.

4. Stir together pudding and milk until slightly thickened. Layer chopped mandarin oranges on bottom of tart shell; pour filling in tart shell. Cover; refrigerate 2 hours or until set. Remove from refrigerator at least 30 minutes before serving. Garnish with thawed whipped topping, reserved orange slices and chopped candied ginger.

Legendary Muddy Buddies™

makes 35 servings of mix | serving size is about ½ cup of mix

- **9 cups Rice Chex™, Chocolate Chex™, or Peanut Butter Chex™ Cereal** (or combination)
- **2 cups Kraft Jet-Puffed Mini Marshmallows**
- **1 cup Milk chocolate chips**
- **½ cup Creamy peanut butter**
- **¼ cup Butter, softened**
- **1 tsp Vanilla**
- **2 cups Powdered sugar**
- **2 cups Peanut butter candy dipped pretzels with chocolates**
- **1 cup Planters Cocktail Peanuts**
- **1 cup Holiday-colored candy coated chocolate candies**

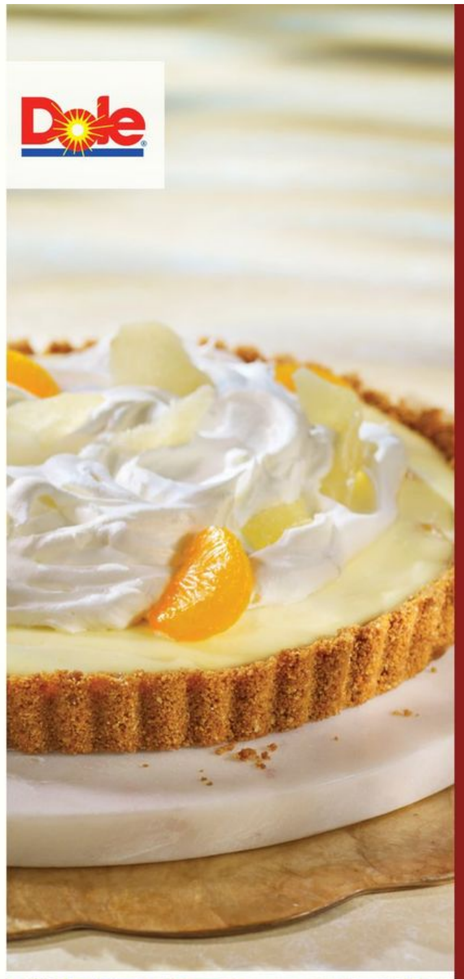
shop this recipe

1. In a large bowl, mix cereal and marshmallows.

2. In a small microwaveable bowl, microwave chocolate chips, peanut butter and butter uncovered on High 30 seconds, stir. Microwave 15 seconds at a time, stirring after each, until mixture can be stirred smooth. Stir in vanilla. Pour over cereal mixture; stir to coat.

3. Pour into a 2-gallon resealable food storage container.

4. Add powdered sugar. Seal, then shake to coat. Cool completely, stir in remaining ingredients.



Peanut Butter Buckeyes

makes 5 dozen

- **3¾ cups Powdered sugar**
- **1½ cups Jif® Creamy Peanut Butter**
- **½ cup Butter, melted**
- **1 tsp Vanilla extract**
- **½ tsp Salt**
- **2 cups** (one 12 oz pkg) **Semi-sweet chocolate chips**
- **1 Tbsp Crisco® All-Vegetable Shortening**

shop this recipe

1. Line two trays with parchment or wax paper.

2. Beat powdered sugar, peanut butter, butter, vanilla and salt in large bowl with mixer on medium speed until blended. Shape into 1-inch balls. Chill until firm.

3. Microwave chocolate chips and shortening in medium microwave-safe bowl on HIGH power 45 seconds. Stir until smooth. If necessary, microwave in additional 15-second intervals until completely melted and smooth when stirred.

4. Insert toothpick or fork into center of peanut butter balls. Dip ¾ of ball into melted chocolate, leaving top of candy uncovered. Allow excess chocolate to drip back into bowl. Place buckeye on prepared tray. Remove toothpick. Smooth over hole. Repeat to make remaining buckeyes. If chocolate thickens, microwave in 10-second intervals until desired consistency when stirred.

5. Chill buckeyes until firm.

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